



Bleeding Heart

TAVERN MENU



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SMALL PLATES

Sourdough baguette & salted butter £4.50 (V)

Heritage beetroot & whipped feta salad

with roasted walnuts £10.00 (Vg)(N)

Cornish crab croquettes with saffron aioli £8.50

Onion Soup £7.50

Scotch Egg with brown sauce £9.50

Grilled prawns Provençale with sourdough baguette £12.50

Twice-baked Cheese Soufflé with mustard sauce £10.50 (V)

Breaded Fish fingers, tartare sauce with pea & mint guacamole £8.50

Paté de campagne with toasted sourdough £9.50

SHARING PLATTERS

French cheese platter served with crackers & sourdough baguette £15.00 (V)

Charcuterie platter with pickles £12.50

Cheese & charcuterie platter £24.00

Tavern Favourites Scotch egg, with mushroom arancini, crab croquettes, fish fingers & cheese straws £25

MAINS

Black Angus bavette steak with Koffman fries & chimichurri £25.50

Steak Frites 5oz rump steak with koffman fries & béarnaise sauce £15.50

Coq au vin, herbed mash & confit carrots £17.50

Adnams Ale-battered haddock fillet with Koffmann chips, tartare sauce & mushy peas £17.50

Scotch beef burger with toasted brioche bun, Gruyère cheese & Koffman chips £17.50

Beef Bourguignon with mash, button mushrooms, lardons and red wine jus £18.50

Roasted cauliflower with tahini, minted yoghurt & pomegranate £15.50

DESSERTS

Classic crème brûlée £6.50

Chocolate sponge pudding with custard £6.50

Tarte Tatin for two £12

Apple crumble £6

French cheese selection (5) served with crackers & sourdough baguette £15.00 (V)

EXPRESS MENU

3rd - 7th November

2 Courses £19.50 | 3 Courses £23.50

Chicken liver pâté with toasted brioche

Fish pie with tender stem broccoli

Chocolate amaretti with drunken figs & whipped mascarpone

ROTISSERIE

Suffolk free-range chicken with Koffman fries & gravy Half £19 | Whole £35

Loin of Attenborough pork with new potatoes & roasted apple gravy £17.50

SIDES

All £6.00

Green beans | Green salad | Padron peppers

Koffman chips | Koffman truffle fries

Cauliflower cheese | Garden peas & baby carrots

TEAS & COFFEES

Espresso / Double Espresso £3.00 | £4.00, Macchiato / Double Macchiato £3.00 | £4.00

Americano £4.00, Cappuccino or Latte £4.50, Selection of teas £3.50

V = Vegetarian | Vg = Vegan | N = Contains nuts. Please inform our staff of any allergies before ordering.
A discretionary 12.5% service charge will be added to the bill.



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WINE OF THE WEEK:

Red, Culombu, Tribbiera Organic 2022

175ml £10.00 / 500ml £37.00 / Bottle £52.00

SPARKLING

	125ml		Bottle
Champagne AOC Piper-Heidsieck, Brut, Reims, France, NV	15.00	-	81.00
Gusbourne, Brut, Reserve, Kent, England, 2021	14.00	-	78.00
Gusbourne, Rose Kent, England, 2019	14.50	-	79.00

DRY SHERRY

	75ml		Bottle
Mazanilla - Sanlúcar de Barrameda DO 'Solear', Barbadillo, Spain, NV (375ml)	4.50	-	25.00

WHITES

	125ml	175ml	500ml	Bottle
Rocarel Blanc NV, Vin de France	6.00	8.00	20.00	29.00
Sauvignon Blanc, Wandering River, 2024 <i>A Wilson New Zealand wine</i>	8.00	9.00	27.00	37.00
Chardonnay, Wandering River, 2023 <i>A Wilson New Zealand wine</i>	8.50	10.00	29.00	39.00
Alsace AOC, Gentil 'Hugel', Famille Hugel, France, 2023	9.00	11.50	30.00	45.00
Getariako Txakolina, Txakoli, Bidaia, Basque Country 2024	9.50	12.00	35.00	48.00
Rioja Blanco, Bodegas Muga, Spain 2023	10.00	14.00	37.00	52.00
Langhe DOC, 'Dragon', Luigi Baudana, Piemonte, Italy, 2023	10.00	14.00	38.00	54.00
Grüner Veltliner, Loimer, Kamptal, Austria, 2023	11.00	14.50	42.00	58.00
Saint-Veran AOC Gueugnon-Remond, Burgundy, France, 2023	11.50	15.50	44.00	62.00
Albarino, 'O Rosal', Santiago Ruiz, Rias Baixas, Spain 2023	12.50	16.50	46.00	68.00
Sancerre AOC 'Les Caillotes', Pascal Jolivet, Loire, France, 2023	15.00	20.00	56.00	84.00

ORANGES

Maremosso Bianco, IGP, Catarratto 2022	7.50	10.50	29.00	46.00
Alicante DO, Moscatel 'Salicornio', Finca Casa Balaguer, Levante, Spain, 2023	10.00	13.50	38.00	55.00

ROSÉS

Luberon AOC Rosé, Famille Perrin, Provence, France, 2024	9.00	10.50	29.00	42.00
Côtes de Provence AOC 'Studio' by Miraval, France, 2024	10.00	12.50	35.00	49.00

REDS

Rocarel Rouge NV, Vin de France	6.50	8.50	20.50	29.00
'Roncier', Louis Tramier, Mercurey, Burgundy, VdF,	7.00	9.00	25.00	36.00
Merlot, Wandering River, 2021 <i>A Wilson New Zealand wine</i>	8.00	9.50	29.00	42.00
Bergerac AOC 'Cantaloutte', Tours des Gendres, France, 2022	9.00	11.00	32.00	45.00
Pinot Noir, Wandering River, 2022 <i>A Wilson New Zealand wine</i>	9.00	10.50	33.00	47.00
Rioja DOC Crianza 'Xtrème', Organic, Bodegas LAN, Spain, 2020	9.50	11.50	34.00	49.00
Meerlust RED, Stellenbosch, South Africa, 2021	10.50	13.00	39.00	55.00
Côtes du Rhône Village AOC 'Shyrus', Fond Croze, France, 2022	11.50	14.00	43.00	59.00
Pinot Noir Outer Limits, Montes, Zapallar, Aconcagua, Chile, 2022	12.00	14.50	43.00	62.00
Malbec 'Linaje' Organic, Pacheco Pereda, Lujan de Cuyo, Argentina, 2021	12.50	15.50	46.00	65.00
Cabernet Sauvignon 'No Fine Print', California, USA, 2022	13.00	16.00	48.00	68.00
Toscana IGT 'Lucente', Tenuta Luce, Tuscany, Italy, 2020	16.00	22.00	63.00	87.00

FINE WHITES

Rully, Maison de Montille, Burgundy, 2020	17.50	26.00	-	103.00
Ladoix AOC Blanc 'Bois de Mont', Chevalier, Burgundy, 2022	25.00	33.00	-	132.00

FINE REDS

Château Fleur de Lisse, Saint Emilion Grand Cru, Bordeaux, 2019	19.50	29.00	-	112.00
Pinot Noir, Grossi Laue, Hugel, Alsace, 2015	23.00	33.00	-	129.00

SWEET, PORT & SHERRIES

	75ml		
LBV Port Sandeman, 2019, Portugal (750ml)	8.00	-	64.00
Côteaux du Layon AOC St. Aubin, Des Barres, Loire, France, 2021	7.50	-	59.00
Sauternes AOC Château Delmond, Bordeaux, France, 2019	10.00	-	81.00